



Regional Fire Prevention Alliance

205 Haines Avenue

Barrington, NJ 08007

(856) 547-0991

firealliance@barringtonboro.com

Serving the Municipalities of Barrington, Hi-Nella, Lawnside, Mt. Ephraim, and Oaklyn

TYPE 1 PERMIT – COOKING OPERATIONS

Section A – Business Information

Business Name / Organization:

Food Truck Name (if different):

Address:

Contact Person:

Phone:

Email:

Vehicle Make / Model / License Plate:

Local Registration Number (if applicable)

Section B – Event Information

Location of Event:

Event Name:

Date of Event: Set-up Time:

Cooking Description:

Section C – Fee

The fee for this permit is \$74.00. Make check payable to: Regional Fire Prevention Alliance.

Permit is only valid for the event specified above unless otherwise noted. Permit is for single day use. Permit application must be submitted 10 business days prior to event to ensure ability to operate.

Submit Plumbing Inspection Report with application of permit.

Failure to obtain permit or work outside of permitted use will result in immediate fines per NJ Fire Code (N.J.A.C. 5:70-2.12).

Section D – Certification

I hereby acknowledge that the information given is correct and agree to comply with the applicable requirements of the NJ Uniform Code as well as any specific conditions imposed, and, if not, this permit may be revoked and I will be subject to penalties as provided by law.

Signature:

Print Name:

Date:



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Food Truck & Cooking Vendor Checklist

Paperwork & Documentation

- ■ ■ ■ Reminder: Failure to obtain and comply with the required Fire Safety Permit may result in penalties under N.J.A.C. 5:70-2.12.
- ■ LP-gas alarm (listed device) installed in the unit and tested.
- ■ Current inspection tags for hood suppression system (if installed).
- ■ Current inspection tag for portable fire extinguishers.
- ■ Proof of LP-gas or CNG cylinder/tank inspection and recertification.

Fire Protection

- ■ Automatic hood fire suppression system is inspected and tagged.
- ■ Portable fire extinguishers (Class K for grease, plus ABC where needed) are mounted, charged, and accessible.
- ■ Staff know how to use extinguishers and activate suppression system.

Fuel Systems

- ■ Propane (LP-gas) supply is ≤ 200 lbs total on the unit.
- ■ LP-gas cylinders are secured from tipping or movement.
- ■ Valves, piping, and fittings are protected from damage/tampering.
- ■ Connectors are listed and have restraints to limit movement.
- ■ No spare cylinders stored inside the vehicle.

Cooking Equipment

- ■ Exhaust hood and filters are clean and installed.
- ■ Grease buildup is removed regularly; cleaning log/tag is current.
- ■ Cooking appliances are in safe, working condition.
- ■ Cooking oil supply is ≤ 120 gallons in secured containers.
- ■ Waste oil containers are closed, upright, and away from ignition sources.

Electrical & Generators

- ■ All cords are intact, rated, and not daisy-chained.
- ■ Generators are placed outside, on stable ground, clear of combustibles and openings.
- ■ Fuel for generators stored safely in approved containers.

Setup & Safety at Event

- ■ Fire lanes and access to the unit are kept clear.
- ■ Customer and staff exit routes are unobstructed.
- ■ Tents or canopies near the unit are flame-resistant and labeled.
- ■ If cooking under/near a tent, fire code separation requirements are followed.

Operations & Training

- ■ Staff briefed on emergency shutoffs and evacuation procedures.
- ■ Manual fuel and electrical shutoffs are labeled and accessible.
- ■ All employees know how to contact the fire department in an emergency.